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TITLE : SUPPRESSION OF FADING OF ANIMAL MEAT PRODUCT AND COLORING
IMPROVER FOR ANIMAL MEAT PRODUCT

ABSTRACT : PURPOSE: To stabilize coloring effect and to extremely develop inhibitory effects on fading by blending a treating agent of color animal meat which has been used conventionally with an edible salt mainly and a hydroxycarboxylic acid.

CONSTITUTION: This improver of coloring effects of animal meat product is obtained by combining nitrous acid and/or a nitrite with cystine, ascorbic acid and/or an ascorbate to give a colorant of animal meat product and blending the colorant with an edible salt mainly and a small amount of a hydroxycarboxylic acid in a neutral range. An edible salt containing Na, K, Ca, Al, Mg, Fe, NH_3 , etc., may be cited as the edible salt. For example, citric acid, malic acid, succinic acid, tartaric acid, lactic acid and gluconic acid may be cited as the hydroxycarboxylic acid. The phrase in the neutral range means that pH of meat product is maintained at pH 6.5-7 even if the hydroxycarboxylic acid is added to the colorant.

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